

# BATTLE of BOSWORTH

Christmas 2008

## Joch Bosworth and Battle of Bosworth the Green Champion of McLaren Vale 2008

Big news at Battle of Bosworth in September when Joch was named **McLaren Vale's Grape Grower of the Year** at the annual McLaren Vale Grape Wine and Tourism Association's Wine Industry Awards.

Sponsored by SITA Environmental Solutions, the award recognizes *best practise viticultural management* in McLaren Vale, as well as *commitment to innovation, environmental sustainability and grape growing excellence*.

The award also recognises continuous improvement in areas such as irrigation management, the protection of biodiversity, waste management and reducing the need for fossil fuels and limiting greenhouse gas emissions. Nominations were assessed by a panel of independent wine industry experts.

Well done Joch

## 2008 London International Wine Trade Fair's Top 100 Organic and Biodynamic Wines

Joch headed off in May this year to the UK for the London Wine Trade Fair held at Excel, an enormous exhibition centre in the east of London. Charged with chatting up the UK wine trade, media and European customers for three days, he also managed to get out and about to compare and contrast the price of a pint of beer in the countryside and continue his personal audit of the state of play of UK regional cuisine. Comments deemed not suitable for this publication.

The London Wine Trade Fair is arguably the most important trade fair in the world, and every year there is a focus on a specific trend in the wine trade. Last year it was Rose and this year it was the turn of Organic and Biodynamic Wines.

As such, Battle of Bosworth showcased not one, but **FOUR** wines in this tasting. Wines were available at a separate stand for tasting and featured on the London International Wine Trade Fair's website, where the tasting offered, "a unique opportunity to taste a selection of the world's finest biodynamic and organic wines"

Battle of Bosworth showed the 'War of the Rose', the Chardonnay Viognier, the Shiraz Viognier and the Cabernet Sauvignon.

## 1001 Wines You Must Try Before You Die

We had another good year of reviews from the collective wine media from both home and abroad. One the most impressive was the inclusion of the **Battle of Bosworth White Boar Shiraz 2004** in this amazing book '1001 Wines You Must try Before You Die' published by Random House and edited by Neil Beckett (with a foreword by Huon Hooke in the Australian Edition) The White Boar sat comfortably next to Chateau de Beaucastel's 'Homage à Jacques Perrin' (100 points from Robert Parker in the Wine Advocate) and was one of only 5 wines from McLaren Vale and 62 from the whole of Australia.

## Battle of Bosworth Top 100

Battle of Bosworth made it into some of the wine writer's top 100 wine lists, which was nice, namely....

**2006 Shiraz** in Gourmet Traveller's WINE Magazine's Top 100 releases of Aug/Sept 2008

**2006 Cabernet Sauvignon** in Peter Forrester's Top 100 Winter Wines in the Sunday Times in WA

**2006 Shiraz Viognier** in the Adelaide Review's 2008 HOT 100 SA wines.

## Halliday's Wine Companion 2009

James let us down **again** this year by failing to upgrade us from 4 ½ to the 5 star rating we know we deserve...despite Louise having had her fingers crossed for most of the early part of 2008. Battle of Bosworth wines rated some healthy scores however, namely the **2006 Shiraz rating 93 points**, the **2006 Shiraz Viognier 92 points** and the **2006 Cabernet Sauvignon and 2007 Chardonnay Viognier both 90 points**.

## What a Difference a Day Makes, 24 little hours....

...on a plane with 2 small kids felt like 100 hours. In an act of insanity akin to climbing Everest without thermal underwear, Louise and kiddies (Celia 4, Peggy 18 months) headed off to the UK in June and July for Louise to attend BoB's **UK importer tastings and wine and food matching events**, and for Celia and Peggy to inflict their broad Aussie accents on the children of Louise's hometown's play groups.

The weather was amazing (bar a few showers) for the whole time and only reverted to the traditional UK summer (torrential rain, floods etc) when the team were safely packed on the 30 hour return trip. 'Never again' was all that Louise said after enduring jet lagged children for 7 days on her return. Benson and Hedges never looked so good. Great customer response to the Battle of Bosworth wines in a tough market place however.

## Vintage 2008: from the Sublime to the Ridiculous

One of the more challenging vintages in the usually easy going McLaren Vale, the basic rule of thumb is that grapes picked before the 'Big Heat' (over 15 days with temperatures over 35°C) look amazing -Sauvignon Blanc, Chardonnay, Viognier, Cabernet and Shiraz; the grapes which came off after or towards the end of this time looked less impressive and will not make it into the BoB wines.

We also received almost 50mm of rain in the lead up to vintage in a 50 minute period, which made Louise reminisce fondly about English summer holidays. Luckily this deluge did not affect our white grape varieties which were almost ready for harvest. The last of these biblical-type events was a bush- fire that started up in the hills behind us at the end of March. Luckily for Edgehill Vineyards (smoke taint in grapes can be a significant problem in areas of bush fire) the wind was blowing the fire away from the vineyards. Fingers crossed for a more sedate vintage 2009.

## The 10% Christmas Offer - For orders received in December 2008

In the spirit of Christmas (and with the Global Financial Crisis looming over us like the Ghost of Christmas Yet to Come ), Battle of Bosworth is pleased to offer a **10% discount on a mixed or straight dozen** (or free freight whichever is better). What a good way to start the festive period and surely a good way to stave off the bad karma of global recession!

Please give me a ring at the vineyards (08 8556 2441) or email [louise@edgehill-vineyards.com.au](mailto:louise@edgehill-vineyards.com.au) for help.

Cheers Joch Bosworth and Louise Hemsley-Smith

Organically Grown. Traditionally Vinified